

Giufà

(quasi) rosso
TERRE SICILIANE ROSSO



LOCATION

Contrada Lavina, Linguaglossa, north facing Etna



BLEND

85% Nerello mascalese 15% Cappuccio, Carricante e Cataratto



ALCOHOL CONTENT

12,5 % Vol



APPELLATION

IGT Terre Siciliane Rosso



VINE TRAINING

Spur pruning (cordon), 550m above sea level



VINIFICATION

Harvested late September. Destemmed, pressed and spontaneous fermentation without temperature control. Just 3 day skin contact and basket pressed. Unfiltered, no chemicals, additives or sulphites.



MATURATION

6 months in oak wood, minimum 2 in bottle



TASTING NOTES

Funky wine, fruity and vibrant aroma on the nose with notes of wild strawberry, cherry, blood orange and vanilla with a mineral background. The palate is juicy, lively and drinkable with acidity that makes it light and funny.



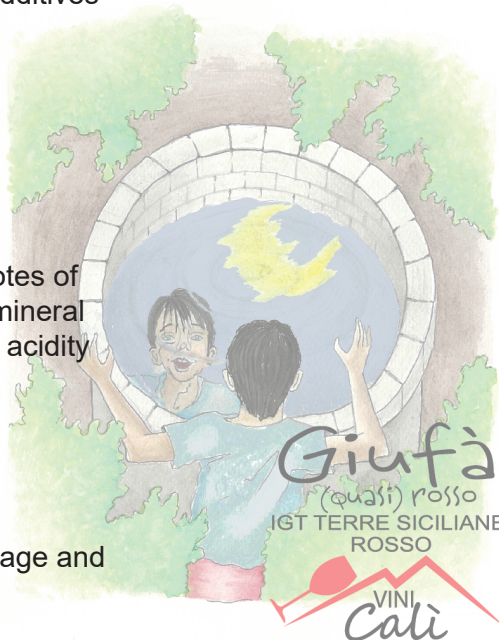
FOOD PAIRING

It is a pic-nic wine, try it with salami and provolone, sausage and pork ribs or with pizza.



SERVE AT

12°C



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